DINNER MENU

STARTERS

EMPANADAS ARGENTINAS
THREE BEEF AND VEGETABLE EMPANADAS | HOUSE MADE SALSA DE TOMATE | **12**

AVOCADO JAR
GUACAMOLE | FRESH BURRATA | SWEET PICO DE GALLO | TOASTED BAGUETTE SLICES | **14**

CRISPY CALAMARI
BUTTERMILK CRUST | GREENS | CHERRY TOMATOES | PEPPERONCINI | CALABRIAN CREAM | CHIMICHURRI | **16**

HARMONY PARK POUTINE
FRENCH FRIES | AGED CHEESE CURDS | GRAVY | **12** (GF)

SOUPS & SALADS

MICHIGAN SWEET POTATO BISQUE
MICHIGAN SWEET POTATOES | HEIRLOOM APPLES | BROWN BUTTER | CRISP MAPLE PEPPER BACON | MAPLE CRÈME FRAÎCHE | CHEESE CROSTINI | **9**

BARBACOA SALAD BOWL
BEEF BARBACOA | AVOCADO | BLACK BEANS | PICO DE GALLO | QUESO FRESCO | RED ONION | SOUR CREAM | MIXED GREENS | CILANTRO | **16** (GF)

APPLE PECAN SALAD
CANDIED PECANS | MIXED GREENS | RED ONION | CRANBERRIES | GALA APPLES | CRUMBLED FETA | MAPLE VINAIGRETTE DRESSING |
REGULAR **13** | SIDE SIZE **9** | ADD CHICKEN **+4** (GF)

SHAVED VEGETABLE SALAD
COLORFULLY MANDOLINED CARROTS, CUCUMBERS, RADISHES, AND BEETS | ARUGULA | CREAMY PARMESAN DRESSING | **14**
ADD CHICKEN **+4** | ADD GRILLED SHRIMP **+6** (GF)

SIDES

MAC & CHEESE | GARDEN SALAD | COLE SLAW | MASHED POTATOES | SEASONAL VEGETABLE |
8 (ALL GF EXCEPT MAC & CHEESE)
FRENCH FRIES | **5**

ENTREES

FILET MIGNON
7 OZ. PRIME CUT FILET | HERBED BUTTER CRUST | CABERNET REDUCTION | SEASONAL VEGETABLE | MASHED POTATOES | **33** (GF)

TOMAHAWK PORK CHOP
14 OZ. GRILLED TOMAHAWK PORK CHOP | CHIMICHURRI | SEASONAL VEGETABLE | MASHED POTATOES | **34** (GF)

NONNY SURF & TURF
7 OZ. PRIME CUT FILET | HERBED BUTTER CRUST | CABERNET REDUCTION | 3 GRILLED SHRIMP | SEASONAL VEGETABLE | MASHED POTATOES | **39**

SHRIMP & POLENTA
SAUTÉED SHRIMP | PARMESAN POLENTA | PICKLED ONION | CAJUN GRAVY | **19** (GF)

BABY BACK RIBS
SLOW COOKED PORK RIBS | BBQ SAUCE | COLE SLAW | MAC & CHEESE | ½ RACK **23** | WHOLE RACK **29** (GF)

SALMON PUTTANESCA
PAN SEARED FRESH FILET OF SALMON | PUTTANESCA SAUCE | SAFFRON RICE | **25**

CROSSROADS CHICKEN
SAUTÉED CHICKEN | SUN DRIED TOMATO | SPINACH | BACON CRUMBLES | CREAMY PARMESAN SAUCE | ASPARAGUS | **23**

RISOTTO PRIMAVERA
CREAMY RISOTTO | BROCCOLI | CHERRY TOMATO | ASPARAGUS | YELLOW SQUASH | PEAS | SHAVED PARMESAN CHEESE | **17**
ADD CHICKEN **+4** | ADD SHRIMP **+6** (V AVAIL.)

HANDHELDS

NONNY BURGER
2 BEEF PATTIES | GOUDA CHEESE | BACON JAM | TRUFFLE AIOLI | LETTUCE | TOMATO | CRISPY ONION | CHARCOAL BRIOCHE BUN | FRIES | **16** (GF AVAIL.)

NONNY VEGGIE BURGER
CHEDDAR CHEESE | PORTER MUSTARD | SWEET ONION | TOMATO | CHARCOAL BRIOCHE BUN | FRIES | **16** (GF AVAIL.)

BERGAMOT CHICKEN SANDWICH
GRILLED CHICKEN BREAST | GUACAMOLE | BERGAMOT MARMALADE | SUMAC | BURRATA | APPLEWOOD BACON | ARTISANAL SOURDOUGH | FRIES | **16** (GF AVAIL.)

BUSKER'S BBQ CHICKEN SANDWICH
CHICKEN RUBBED AND GRILLED | SPICY SWEET BBQ SAUCE | CRISP BACON | CHEDDAR CHEESE | ARTISANAL SOURDOUGH | FRIES | **16** (GF AVAIL.)

(GF) = GLUTEN FREE | (V) = VEGAN

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.**

SIGNATURE COCKTAILS

$15

ISLANDS IN THE STREAM
FLOR DE CAÑA RUM | 7 YEAR RUM | FRESH LIME JUICE | SIMPLE SYRUP | ANGOSTURA BITTERS | FRESH MINT SPRIGS | CAVES NAVERAN BRUT CAVA

SPRING SERENADE
HENDRICK'S GIN | LEMON JUICE | SIMPLE SYRUP | CUCUMBER | BASIL

HARMONY PARK
TITOS VODKA | MIXED BERRIES | GINGER BEER | SCRAPPY'S FIREWATER BITTERS | GRENADINE | LIME JUICE | ROSEMARY

BLOODSHOT
BULLEIT BOURBON | GIFFARD CRÉME DE MURE | BIGALLET CHINA-CHINA | MEYER LEMON FOAM | LEMON JUICE | SCRAPPY'S ORANGE BITTERS | ANGOSTURA BITTERS

THE BERGAMOT
FEW BREAKFAST GIN | ITALICUS ROSOLIO DI BERGAMOTTO | CAVES NAVERAN BRUT CAVA | LEMON JUICE | HERBSAINT

BROKEN HALO
BASIL HAYDEN BOURBON | LEMON JUICE | ROSEMARY SYRUP | ORANGE JUICE | ORANGE MARMALADE | EGG WHITE | ROSEMARY SPRIG

YUZU GIN SOUR
FINN'S GIN | YUZU JUICE | LEMON JUICE | SIMPLE SYRUP | TONIC WATER

NONNY'S REVENGE
ELBUHO MEZCAL | POMEGRANATE JUICE | AGAVE NECTAR | LIME JUICE | HOUSE MADE OAXACAN BITTERS | BLACK SALT | SMOKE (NAME COURTESY OF ROBERT ESCHENBRENNER)

"I drink to make other people more interesting." —Ernest Hemingway

CLASSIC COCKTAILS

$15

CORPSE REVIVER NO. 2.
FINN'S GIN | LILLET BLANC | COINTREAU |
LEMON JUICE | HERBSAINT

"FOUR OF THESE TAKEN IN SWIFT SUCCESSION WILL
UNREVIVE THE CORPSE AGAIN"
The Savoy Cocktail Book

BLOOD & SAND
MONKEY SHOULDER SCOTCH | CHERRY HEERING |
ANTICA SWEET VERMOUTH | ORANGE JUICE
Named for Rudolph Valentino's 1922 bullfighter movie Blood & Sand.

OLD FASHIONED
BULLEIT BOURBON | SUGAR |
ANGOSTURA BITTERS
First mentioned in the Chicago Daily Tribune in February, 1882.

PURPLE FRENCH 75
EMPRESS GIN | LEMON JUICE | SIMPLE SYRUP |
CAVES NAVERAN BRUT CAVA
Originated at Harry's New York Bar in Paris in the 1920's. "75" because it hits like a 75mm French cannon.

HURRICANE
RON ABUELO ANEJO RUM |
SILVER GROVE RUM | LIME JUICE | ORANGE JUICE |
PASSION FRUIT SYRUP | GRENADINE
Created at Pat O'Brien's in New Orleans in 1948 to deal with a rum glut.

EMPRESS MARTINI
EMPRESS GIN | LILLET BLANC
Occidental Hotel, San Francisco, 1849: the "Martinez" cocktail (named for Martinez, CA) becomes the "Martini"

APEROL SPRITZ
APEROL | ADRIANO ADAMI PROSECCO | CLUB SODA
Luigi and Silvio Barbieri created Aperol in 1919 with bitter and sweet oranges. A "spritz" is German for a "splash."

SIDECAR
HENNESSY COGNAC | COINTREAU | LEMON JUICE
Created at the Ritz Hotel Paris around 1918; named for the motorcycle passenger add-on.

SAZERAC
WHISTLE PIG 10 YEAR RYE | HERBSAINT |
PEYCHAUD'S BITTERS | ANGOSTURA BITTERS
The oldest cocktail, created in 1838 by apothecary Antoine Peychaud on Royal St. in New Orleans.

MARGARITA
CAZADORES REPOSADO TEQUILA | COINTREAU |
BLUE AGAVE NECTAR | LIME JUICE | SEA SALT
Invented in 1938 by Carlos "Danny" Herrera near Tijuana for former Ziegfeld dancer Marjorie King.

"I like to have a martini. Two at the very most.
After three I'm under the table. After four I'm under my host."
— Dorothy Parker

WINE

RED

PINOT NOIR, LE CHARMEL | FRANCE | black berries, floral, vanilla	10 | 32
PINOT NOIR, JUGGERNAUT | RUSSIAN RIVER, CALIFORNIA | strawberry, ripe raspberry, velvety tannins	12 | 38
PINOT NOIR, SOLENA 2015 | WILLAMETTE VALLEY, OREGON | plum, blackberry compote, leather	62
BORDEAUX ROUGE (MERLOT, CAB, CAB FRANC), CHATEAU DUCASSE | FRANCE | dark fruit, teakwood, acidity	12 | 34
CABERNET SAUVIGNON, TREANA | PASO ROBLES, CALIFORNIA | blackberry, vanilla, toasted oak	12 | 40
CABERNET SAUVIGNON, BLACK'S STATION | CALIFORNIA | leather, black currant, chocolate	10 | 28
CAB SAUV | CAB FRANC BLEND, SANSONINA EVALUNA | ITALY | feminine, lightly peppered, vanilla smoked	13 | 40
MERLOT, M.A.N | SOUTH AFRICA | musky cherry, chocolate, spiciness	10 | 28
TEMPRANILLO, VIÑA BUJANDA | SPAIN | red berry, blue fruit, spice	10 | 30
SUPER TUSCAN, SAN POLO | ITALY | ruby red, purple hues, hints of spice	10 | 32
MALBEC, ZORZAL TERROIR | ARGENTINA | black cherry, chocolate, spice	12 | 34
ZINFANDEL, FOUR VINES "THE BIKER" | CALIFORNIA | toasted oak, black pepper, ripe plum	12 | 36
MERITAGE, "THE PRISONER" 2018 | NAPA VALLEY, CALIFORNIA | ripe raspberry, boysenberry, pomegranate, vanilla	66

PORT

TAWNY, WARRE'S OTIMA 1OYR | PORTUGAL | green fig, hazelnut, dried cherry	12
BLACK, QUINTA DO NOVAL | PORTUGAL | currents, raisins, spices	10

"Wine is sunlight, held together by water." —Galileo

WINE

WHITE

RIESLING, JIM BARRY | AUSTRALIA | kaffir lime, ginger, orange blossom	14 | 42
PINOT GRIS, COOPER HILL | OREGON | peach, citrus, tropical fruit	10 | 30
PINOT GRIGIO, ALOIS LAGEDER | ITALY | floral, flint, light smokiness	12 | 36
SAUVIGNON BLANC, FOUCHER LEBRUN | FRANCE | bright, citrus, fresh texture	12 | 34
SAUVIGNON BLANC, OUTER SOUNDS | NEW ZEALAND | lime, passion fruit, citrus	12 | 38
SAUVIGNON BLANC, ROMBAUER 2017 | NAPA VALLEY CALIFORNIA | stone fruit, tropical, lively	58
CHARDONNAY, CASTILLO DE MONJARDIN UNOAKED | SPAIN | green apple, tropical fruit, light almond	10 | 30
CHARDONNAY, PROSPER MAUFOUX | FRANCE | lemon, soft vanilla, rich	13 | 40
CHARDONNAY, FERRARI-CARANO | CALIFORNIA | fiji apple, cinnamon, meyer lemon, creamy	12 | 38

SPARKLING & ROSÉ

PROSECCO BRUT, ADRIANO ADAMI GARBEL | ITALY | crisp, complex fruits, full flavored	10 | 32
BRUT CAVA, CAVES NAVERAN | SPAIN | crisp, honey citrus, tangerine	13 | 42
ROSÉ, DOMAINE DUPEUBLE | FRANCE | white flower, strawberry, bright	10 | 30
SPARKLING ROSÉ, VARICHON ET CLERC | FRANCE | strawberry, raspberry, bright	12 | 36
SPARKLING ROSÉ, MAS DE DAUMAS GASSAC | FLANGUEDOC-ROUSSILLON | FRANCE | blueberries, violets, bright cherries	62
BRUT GRAND CORDON, GH MUMM | CHAMPAGNE FRANCE | intense complex flavors of fresh fruit and caramel	65

"I only drink Champagne on two occasions, when I am in love and when I am not" – Coco Chanel

BEER

DRAFT BEER

METROPOLITAN KRANKSHAFT KOLSCH | CHICAGO	6
HALF ACRE PONY PILSNER | CHICAGO	6
STELLA ARTOIS | BELGIUM	7
SOLEMN OATH SNAGGLETOOTH BANDANA IPA | NAPERVILLE	6
LAGUNITAS LIL SUMPIN SUMPIN WHEAT ALE | CALIFORNIA	7
STIEGL RADLER | AUSTRIA (ADD A SHOT OF VODKA OR GIN +4)	6

BOTTLE & CAN

MILLER LITE LAGER | WISCONSIN	4
HEINEKEN PALE LAGER | NETHERLANDS	5
PABST BLUE RIBBON | WISCONSIN	4
MODELO | MEXICO	6
SOLEMN OATH LU KOLSCH | ILLINOIS	7
TWO BROTHERS PRAIRIE PATH | ILLINOIS (GLUTEN FREE)	6
REVOLUTION ANTI-HERO IPA | ILLINOIS	6
HALF ACRE DAISYCUTTER | ILLINOIS	8
CIDER BOYS CRISP APPLE | WISCONSIN	6
ANDERSON VALLEY MELON GOSE | CALIFORNIA	6
THREE FLOYDS GUMBALLHEAD | INDIANA	7
ALLAGASH WHITE BELGIAN WITBIER | MAINE	6
KROMBACHER WEISSE | GERMANY (NON ALCOHOLIC)	5
HACKER - PSCHORR WEISSE | GERMANY	8
GUINNESS DRAUGHT STOUT | IRELAND	7
LAGUNITAS HAZY WONDER HAZY IPA | CHICAGO	7
GREAT LAKES EDMUND FITZGERALD PORTER | OHIO	7
LAGUNITAS IPA | CHICAGO	7
LAGUNITAS DAYTIME IPA | CHICAGO	6
OFF COLOR VERY VERY FAR AWAY BELGIAN | CHICAGO	7
NEW HOLLAND THE POET OATMEAL STOUT | MICHIGAN	8
WHITE CLAW - BLACK CHERRY OR MANGO |	6

"Everybody's got to believe in something. I believe I'll have another beer."
— W.C. Fields